

Whole Wheat Cinnamon Rolls

Makes: 58 servings

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Ingredients	Weight	Measure
Bread flour	1 lb	
Whole Wheat	1 lb 5 oz	
Milk powder	2 oz	
Whole eggs		2 each
Salt	3/4 oz	
Brown sugar	4 oz	
Instant yeast	3/4 oz	
Honey	2 oz	
Water		3 cups
Unsalted butter -- chopped	8 oz	

Nutrition Information

Key Nutrients	Amount	% Daily Value*
Total Calories	102	
Total Fat	3.66 g	
Protein	3.16 g	
Carbohydrates	16.02 g	
Dietary Fiber	2.43 g	
Saturated Fat	2.07 g	
Sodium	150.58 mg	

Directions

1. Combine all ingredients, except for the butter, in a 20 qt. bowl. Mix for 5 minutes on first speed and then slowly add in the butter over an additional 4-5 minutes on second speed.
2. Cover and allow dough to rest for 30 minutes, punch dough down allow to rest for additional 30 minutes.
3. Roll out dough and spread filling over and roll up.
4. Proof for 1 hr and 30 minutes or until double in size.
5. Bake at 385 degrees F for 15-27 minutes.

Notes

Additional Tips

Equipment needed: 20 qt mixing bowl and dough hook attachment, rubber spatula A separate recipe for Cinnamon Roll filling may be found in the database.